



## Paleo Turkey Pot Pie Soup

4 servings  
30 minutes

### Ingredients

3 1/2 cups Organic Chicken Broth  
1 cup Organic Coconut Milk  
1 tbsp Ghee ((use avocado oil if extreme dairy sensitivity))  
2 Carrots (slices)  
3 stalks Celery (sliced)  
1 Sweet Potato (medium, diced)  
1 Yellow Onion (diced)  
1 lb Turkey Breast (shredded)  
1 tsp Dried Thyme  
1 tsp Dried Sage (ground)  
Top With Parsley (optional)  
Salt And Pepper  
1 Bay Leaf

### Directions

- 1 Melt the butter over medium heat in a big pot.  
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- 2 Add the onions, carrots, potato and celery.  
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- 3 Let cook until onions are soft.  
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- 4 Add the broth and cover the pot, letting it simmer for about twenty minutes, or until the carrots have softened.  
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- 5 Add the turkey and herbs and bay leaf.  
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- 6 Let them heat through.  
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- 7 Add the coconut milk last.

### Notes

Will this recipe work with chicken?, This recipe works great with chicken or turkey! You can easily use leftover chicken or turkey for this or use ground chicken or turkey for a quick meal.